

starters

BREAD & OLIVES

focaccia 4.25 (V) (VG)
 baked here every morning
 - with garlic 4.75 (V)
 - garlic with provolone cheese 5.25

bread tin 4.75 (V) (VG)
 a mix of breads from our deli

mixed olives 3.50 (V) (VG)

nocellara olives 4.00 (V) (VG)

ANTIPASTI

gnocchi, tomato & stracciatella 6.75

'pasta e fagioli' soup 5.95 (V) (VG)
 ditaloni pasta, borlotti beans, focaccia

tomato bruschetta 5.95 (V) (VG)

mushroom & kale bruschetta 6.75 (V) (VG)

butternut & prosciutto salad 6.95
 with ricotta salata, pumpkin seeds,
 aged balsamic from our deli

calamari fritti 7.25 / 13.95
 with lemon mayonnaise

prawns marinara 8.25
 with white wine, tomato, chilli & fennel sauce

chicken liver pâté 6.95

sicilian arancini 6.50
 two crispy rice balls: mozzarella and basil,
 beef ragù

caprino e caponata 6.25 (V)
 goat's cheese, sicilian aubergine stew

SHARING BOARDS

verdure 15.75 (V) (VO)
 includes baby peppers with pesto, red onion
 marmalade & goat's cheese bruschette,
 artichokes, balsamic onions, caponata,
 olives, focaccia

grandioso 18.75
 includes mortadella, 14-month aged prosciutto,
 ventricina & aquila salame, chicken liver pâté
 & caponata bruschette, parmigiano reggiano,
 artichokes, olives

sides

rosemary & garlic roasted potatoes 3.75

broccoli 4.25 (V) (VG)
 chilli, garlic, toasted almonds

green beans 3.75 (V) (VG)

spinach 3.75 (V) (VG)

mixed salad 4.25 (V) (VG)

garden salad 4.75 (VO)
 parmigiano reggiano, balsamic

garlic focaccia 4.75 (V)

mains

MEAT

veal ossobuco 18.50
 british rose veal shank, red wine sauce,
 saffron risotto

sirloin steak 20.95
 dry-aged 8oz* casterbridge sirloin,
 roast rosemary potatoes

fillet steak 29.95
 6oz* fillet steak, broccoli, mushrooms,
 tarragon butter

chicken milanese 13.50
 chicken breast, rosemary grana padano
 breadcrumbs, mixed salad, mustard dressing

FISH

cod with mussels 17.50
 with cherry tomatoes, spinach, white wine

sea bass 17.95
 whole fish, herbs, lemon, white wine.
 roast potatoes, salad

VEGETABLE

stuffed mushrooms and polenta 12.95 (V)
 with ricotta, spinach, goat's cheese

RISOTTO

today's risotto £ p.o.a

mushroom risotto 13.50 (V)
 - add truffle oil for 1.00 (V)
 - add chicken for 2.75

seafood risotto 14.95
 squid, prawns, mussels, clams

salads

pollo e verdure 11.75
 chicken breast, garden vegetables, baby
 potatoes, garlic breadcrumbs, balsamic

tuna abruzzese 11.75
 flaked tuna, buffalo mozzarella, beans,
 tomatoes, baby potatoes, mixed leaves,
 egg, croutons

riso nero 11.50 (V) (VG)
 black rice, broccoli, golden beetroot, pickled
 carrot, courgette, peas, mixed leaves, chickpeas
 - add chicken for 2.75

desserts

tiramisù 6.50 (V)

torta di cioccolato 6.50 (V)

passion fruit meringue 6.25 (V)

chocolate bread & butter pudding 6.25 (V)

plum tart 6.25 (V) (VG)

& MORE

pasta

SEASONAL

lobster tagliolini 17.50
 half lobster tail, broccolini, tomatoes, white wine
 - full lobster tail for 5.00

spaghetti vongole 16.25
 clams, white wine, chilli, garlic, parsley

celeriac & chestnut rigatoni 11.75 (V) (VG)
 with walnuts & chives

lamb ragù rigatoni 16.25
 slow-cooked shoulder

CLASSIC

seafood linguine 15.95
 prawns, mussels, squid, bottarga,
 crab & chilli sauce

gemelli alla luganica 13.50
 spicy luganica sausage & tomato ragù,
 grana padano

ricotta & spinach ravioli 11.50 (V)

lasagne 14.50
 with a mixed salad

spaghetti carbonara 11.50
 eggs, guanciale, grana padano, black pepper

penne giardiniera 11.50 (V)
 giant pugliese penne, spinach balls, grated
 courgette, garlic, chilli, cheese

**we will donate 50p to the antonio carluccio foundation
 on your behalf, in support of action against hunger**

pizza romana

margherita 9.50
 buffalo mozzarella, extra virgin olive oil,
 basil ask for vegetarian mozzarella (V)

salsiccia piccante 13.50
 Sausage, spicy 'nduja, mozzarella, salami
 ventricina, stracciatella

prosciutto 12.00
 14-month aged prosciutto, rocket, tomato
 sauce, parmigiano reggiano

capricciosa 12.00 (V)
 artichokes, marinated peppers, mushrooms,
 olives, mozzarella

salami 11.00
 aquila salami, mozzarella
 - add stracciatella 1.50

funghi 12.50 (V)
 mushrooms, garlic, chilli, mozzarella, truffle oil.
 no tomato sauce

(V) vegetarian

(VG) vegan

(VO) can be made vegetarian or vegan

We don't list every ingredient on our menus, but do ask if you'd like any more details. Please let us know if you are allergic or intolerant to anything. Unfortunately we cannot guarantee that there will be no cross-contamination between dishes; all dishes may contain traces of nuts

We have separate gluten-free and dairy-free menus, just ask one of the team
 * Approximate uncooked weight

We are founding members of the sustainable restaurant association, and also members of the sustainable seafood coalition. All our fresh eggs are free range

All tips go directly to our restaurant team

carluccios.com

Autumn 2018 / m1